

3. (AMENDED) The process of claim 1 wherein said composition comprises transglutaminase with less than 10% by weight of said transglutaminase composition [comprising] with respect to cheese protein.

7. (AMENDED) A process for the structuring of a cheese portion comprising:

breaking a single curd portion having a weight of between 2 and 40 kilograms into smaller segments of curd;

adding a composition comprising transglutaminase to said smaller segments of curd in an amount of transglutaminase sufficient to chemically bond said smaller segments of curd together,

pressing said segments of curd together, while the amount of transglutaminase to said total surface area of the curd or cheese segments is present on the surface of the curd segments to eliminate air between said [portions] segments while forming a volume of curds that is larger than 50 kilograms, and

allowing said transglutaminase to bond said segments of curds together.

**Please cancel claim 14, without prejudice, as redundant.**

**Please add the following new claims:**

17. A process for the structuring of a cheese portion comprising the following steps in sequence:

- a) providing portions of curd or cheese in segments of a first average dimension and having a total surface area,
- b) adding a composition comprising transglutaminase to at least five percent of said total surface area of the curd or cheese segments, said composition providing a bonding-sufficient